

**IN THE CLAIMS:**

This listing of claims replaces any and all prior claim lists.

**Listing of Claims:**

**Claim 1** (Previously presented): A UHT-treated product comprising a stabilized starch n-alkenyl succinate as a texturizing agent and wherein, after UHT-treatment, said UHT-treated product has a viscosity between 0.10 to 0.50 times the viscosity obtainable after re-heating of said UHT-treated product.

**Claim 2** (Previously presented): A UHT-treated product according to claim 1, wherein, after UHT-treatment, said UHT-treated product has a viscosity between 0.15 to 0.40 times the viscosity obtainable after re-heating of said UHT-treated product.

**Claim 3** (Previously presented): A UHT-treated product according to claim 1 or 2, wherein the stabilized n-alkenyl succinate is a C<sub>6</sub> to C<sub>16</sub> n-alkenyl succinate.

**Claim 4** (Previously presented): UHT-treated product according to claim 1 or 2, wherein said UHT-treated product includes at least one starch alkenyl succinate that is undextrinised, dextrinised, cooked-up, pregelatinised, or enzyme-treated.

**Claim 5** (Previously presented): A UHT-treated product according to claim 4, wherein said UHT-treated product has a viscosity between 0.15 to 0.35 times the viscosity obtainable after reheating said UHT-treated product.

**Claim 6** (Previously presented): A UHT-treated product according to claim 1 or 2, wherein said product is selected from the group consisting of UHT-treated sauces, soups, liquid desserts, dressings and fillings.

**Claim 7** (Previously presented): A UHT-treated white sauce according to claim 6, wherein:

- a) it comprises from 2 to 5% w/w stabilized starch n-alkenyl succinate,
- b) a viscosity after UHT treatment of below 1500 mPa.s, and
- c) a viscosity after re-heating that increases to above 2000 mPa.s.

**Claim 8** (Withdrawn): A process for preparing UHT-treated product comprising starch n-alkenyl succinate in which said process comprises:

- a) preparing a mix of the ingredients that includes a stabilized starch n-alkenyl succinate,
- b) preheating said mix to a temperature higher than 50°C,
- c) homogenizing said preheated mix at a pressure higher than 20 bar,
- d) treating the mix by UHT at a temperature higher than 120°C, and
- e) cooling the UHT-treated product.

**Claim 9** (Previously presented): A process according to claim 8, wherein said stabilized starch n-alkenyl succinate is a stabilized starch C<sub>6</sub> - C<sub>16</sub> alkenyl succinate.

**Claim 10** (Withdrawn): A process according to claim 8 or 9, wherein the UHT-treated product of step e) is re-heated to a temperature higher than 80°C.

**Claim 11** (Withdrawn): A process for texturizing a UHT-treated product by incorporating therein a stabilized n-alkenyl succinate.

**Claim 12** (Cancelled)

**Claim 13** (Cancelled)

**Claim 14** (Withdrawn): A process according to claim 11, wherein further processing said UHT-treated product to a sauce, soup, liquid dessert, dressing or filling.

**Claim 15** (Withdrawn): A process according to claim 11, wherein said UHT-treated product has an egg yolk content wherein said egg yolk content is reduced by at least 50% by adding said stabilized starch alkenyl succinate, in comparison to the UHT-treated product lacking said stabilized starch alkenyl succinate.

**Claim 16** (Previously presented): A UHT-treated product according to claim 1, wherein said stabilized n-alkenyl succinate is a stabilized n-octenyl succinate.

**Claim 17** (Currently amended): A UHT-treated white sauce ~~souree~~ according to claim 7, wherein said white sauce ~~souree~~ contains from 3 to 4% w/w of said stabilized n-alkenyl succinate.

**Claim 18** (Previously presented): A UHT-treated white sauce according to claim 7, wherein said viscosity after UHT-treatment is below 1000 mPas.

**Claim 19** (Cancelled)

**Claim 20** (Withdrawn): A process according to claim 8, wherein the UHT-treated product of e) is re-heated to a temperature higher than 90°C.

**Claim 21** (Previously presented): A UHT-treated product according to claim 1, wherein said UHT-treated product has a viscosity between 0.15 to 0.35 times the viscosity of a re-heated UHT-treated product.

**Claim 22** (currently amended): A product obtained by a process comprising the combination of steps: according to the process of claim 8

- a) preparing a mix of ingredients that includes a stabilized starch n-alkenyl succinate,
- b) preheating said mix to a temperature higher than 50°C,
- c) homogenizing said preheated mix at a pressure higher than 20 bar,
- d) treating the mix by UHT at a temperature higher than 120°C to obtain a UHT-treated product,
- e) cooling the UHT-treated product, and
- f) reheating said UHT-treated product to a temperature higher than 80°C obtain a reheated product,

wherein the UHT-treated product has a viscosity that increases upon reheating, and whereby the viscosity is 0.15 to 0.50 times the viscosity obtained after reheating the UHT-treated product in step (f).

**Claim 23** (Previously presented): A UHT-treated food product whose viscosity increases upon being reheated, wherein before reheating, said product has a viscosity that is 0.15 to 0.50 times the viscosity obtained after reheating said product, said UHT-treated food product comprising a texturizing agent that is a starch n-alkenyl succinate that has been treated with active chlorine.

**Claim 24** (Previously presented): A reheated food product whose viscosity increases upon being reheated, wherein said product has been UHT-treated before reheating to obtain a UHT-heated product, and said UHT-heated product has a viscosity that is below 1500 mPa.s and is 0.15 to 0.50 times the viscosity of said reheated food product, said reheated food product having a viscosity above 2000 mPa.s, and said UHT-treated food product comprising a texturizing agent that is a starch n-alkenyl succinate that has been treated with active chlorine.

**Claim 25** (New) The product according to claim 24, wherein the UHT-treated product contains 2 to 5% w/w stabilized starch n-alkenyl succinate.